

1. A process for prolonging a fungus invasion on citrus fruits from an after harvesting condition to a consumer condition, comprising the step of treating a multiple of said fruits by a liquid formula consisting of enzymes and catalysts utilizing natural microbial action to break down carbohydrate cell walls of said fungus.
2. The process of claim 1 wherein said step of treatment is performed in vivo.
3. The process of claim 1, wherein said step of treating involves an atomization of said fruit including particles of said formula of less than 7 microns.
4. The process of claim 1 wherein said step of treating involves a drenching of said fruits in a liquid wax based substance.
5. The process of claim 1 including washing said fruits at their point of arrival to present a fresh and clean fruit to the consumer.